

National Unit Specification: general information

UNIT Hospitality: Working in the Professional Kitchen
(Intermediate 1)

CODE F19G 10

COURSE Hospitality (Intermediate 1)

SUMMARY

This Unit is a mandatory Unit of the Intermediate 1 Hospitality Course, but can be taken as a free-standing Unit. It is suitable for candidates who have no previous experience.

The Unit introduces candidates to the work of the professional kitchen. Candidates will learn about basic food hygiene, health and safety issues, equipment, terminology, safe knife handling, and preparing, cooking and presenting a range of commodities.

Candidates will participate in a number of activities which will help them to develop the skills identified within this Unit.

OUTCOMES

- 1 Carry out a risk assessment of a kitchen area.
- 2 Carry out a range of simple food preparation techniques while working as a member of a team.
- 3 Undertake a range of cookery processes while working as a member of a team.
- 4 Present and store a range of finished dishes while working as a member of a team.

RECOMMENDED ENTRY

Entry is at the discretion of the centre.

Administrative Information

Superclass: NA

Publication date: April 2007

Source: Scottish Qualifications Authority

Version: 01

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CREDIT VALUE

1 credit at Intermediate 1 (6 SCQF credit points at SCQF level 4*).

**SCQF credit points are used to allocate credit to qualifications in the Scottish Credit and Qualifications Framework (SCQF). Each qualification in the Framework is allocated a number of SCQF credit points at an SCQF level. There are 12 SCQF levels, ranging from Access 1 to Doctorates.*

CORE SKILLS

There is no automatic certification of Core Skills in this Unit.

Opportunities for developing aspects of Core Skills are highlighted in *Guidance on Learning and Teaching Approaches for this Unit*.

National Unit Specification: statement of standards

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Acceptable performance in this Unit will be the satisfactory achievement of the standards set out in this part of the Unit Specification. All sections of the statement of standards are mandatory and cannot be altered without reference to the Scottish Qualifications Authority.

OUTCOME 1

Carry out a risk assessment of a kitchen area.

Performance Criteria

- (a) Identify the main hazards in a given area.
- (b) Identify the associated risks to health and safety in a given area.
- (c) Briefly identify controls in place to minimise risk.

OUTCOME 2

Carry out a range of simple food preparation techniques while working as a member of a team.

Performance Criteria

- (a) Select and use correctly a range of equipment appropriate to each preparation technique.
- (b) Apply each food preparation technique to a range of foods.
- (c) Weigh and measure foodstuffs accurately.
- (d) Carry out each activity using the correct health and safety and food hygiene procedures.
- (e) Co-operate positively with others in all activities.

OUTCOME 3

Undertake a range of cookery processes while working as a member of a team.

Performance Criteria

- (a) Correctly identify suitable foods and equipment for each process.
- (b) Correctly apply each cookery process to a range of foods.
- (c) Regularly monitor the cookery process.
- (d) Use appropriate techniques to check food for readiness.
- (e) Carry out each activity using the correct health and safety and food hygiene procedures.
- (f) Co-operate positively with others in all activities.

National Unit Specification: statement of standards (cont)

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OUTCOME 4

Present and store a range of finished dishes while working as a member of a team.

Performance Criteria

- (a) Use an appropriate range of garnishes and decorations to present the finished dish.
- (b) Complete the finished dishes to a commercially acceptable standard.
- (c) Complete the finished dishes using the correct health and safety and food hygiene procedures.
- (d) Store the finished dishes at the correct holding temperature.
- (e) Co-operate positively with others in all activities.

EVIDENCE REQUIREMENTS FOR THIS UNIT

Evidence must be produced to demonstrate that all Outcomes and Performance Criteria have been met.

Performance and written/oral evidence is required for this Unit.

- ◆ Practical activities for this assessment should be carried out under supervision either in a professional kitchen, realistic working environment or workplace, and should involve working with others in a team and provide opportunities to demonstrate good working practice.
- ◆ Written/oral evidence is required which demonstrates knowledge and understanding of risk assessment.

Outcome 1 — Written/Oral Evidence

Candidates will be required to carry out a straightforward risk assessment of a specified area in the kitchen.

A completed record of the risk assessment should be retained as evidence that the candidate is able to:

- ◆ identify the main hazards in a given area
- ◆ identify the associated risks to health and safety in a given area
- ◆ briefly identify the controls in place to minimise risk

The risk assessment must be carried out under supervised, open-book conditions.

Outcome 2 — Performance Evidence

Candidates will be required to demonstrate by practical activity while working as a member of a team that they are able to:

- ◆ select and use correctly a range of equipment appropriate to each preparation technique
- ◆ apply each food preparation technique to a range of foods
- ◆ weigh and measure foodstuffs accurately
- ◆ carry out each activity using the correct health and safety and food hygiene procedures
- ◆ co-operate positively with others in all activities.

National Unit Specification: statement of standards (cont)

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Preparation techniques: peel, cut, slice, grate, mix, whisk, cream, fold. Each preparation technique must be used at least once.

The activity must be carried out in supervised conditions, and an assessor observation checklist must be retained as evidence of performance.

Outcome 3 — Performance Evidence

Candidates will be required to demonstrate by practical activity while working as a member of a team that they are able to:

- ◆ correctly identify suitable foods and equipment for each process
- ◆ correctly apply each cookery process to a range of foods
- ◆ regularly monitor the cookery process
- ◆ use appropriate techniques to check food for readiness
- ◆ carry out each activity using the correct health and safety and food hygiene procedures
- ◆ co-operate positively with others in all activities.

Cookery processes: boiling, baking, grilling, shallow frying. Each cookery process must be used at least once.

The activity must be carried out in supervised conditions, and an assessor observation checklist must be retained as evidence of performance.

Outcome 4 — Performance Evidence

Candidates will be required to demonstrate by practical activity while working as a member of a team that they are able to:

- ◆ use an appropriate range of garnishes and decorations to present the finished dish
- ◆ complete the finished dishes to a commercially acceptable standard
- ◆ complete the finished dishes using the correct health and safety and food hygiene procedures
- ◆ store the completed dishes at the correct holding temperature
- ◆ co-operate positively with others in all activities.

The activity must be carried out in supervised conditions, and an assessor observation checklist must be retained as evidence of performance.

The NAB pack provided for this Unit illustrates the standard that should be applied. It includes assessor checklists and a risk assessment template. If a centre wishes to design its own assessments for this Unit, they should be of a comparable standard.

National Unit Specification: support notes

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This part of the Unit Specification is offered as guidance. The support notes are not mandatory.

While the exact time allocated to this Unit is at the discretion of the centre, the notional design length is 40 hours.

GUIDANCE ON THE CONTENT AND CONTEXT FOR THIS UNIT

Practical activities should be carried out either in a professional kitchen, realistic working environment or real workplace, which involves working with others in a team, and will develop good working practice.

The focus of this Unit is practical vocational training. The Unit will introduce candidates to team work and the skills required to carry out simple food preparation techniques, cookery processes and finishing techniques in the professional kitchen. It will also introduce them to a range of equipment used in the professional kitchen.

It should enable candidates to acquire a range of skills that with subsequent practice would allow progression to practical cookery Units at Intermediate 2 or SVQ Food Preparation and Cooking Units at Level 2.

It is essential that relevant aspects of current health and safety and food hygiene legislation are explained and adhered to throughout the practical activities of this Unit. Candidates will have the opportunity to carry out practical risk assessment in the kitchen. This will help to raise awareness of hazards, risks and the controls which are in place to minimise risk.

For Outcomes 2, 3, and 4 the practical activities of this Unit could be based on simple dishes/recipes such as:

- ◆ basic soups
- ◆ baked goods
- ◆ pasta dishes
- ◆ grilled foods
- ◆ shallow fried fish/vegetables.

Throughout the Outcomes key areas of knowledge are:

- ◆ working as a member of a team
- ◆ working safely
- ◆ working hygienically
- ◆ cleaning effectively
- ◆ preventing food contamination
- ◆ using simple food preparation techniques
- ◆ using equipment
- ◆ using cookery processes
- ◆ using a food probe to test readiness of finished dishes
- ◆ tasting food to check seasoning
- ◆ using simple garnishes and decorations to enhance the appearance of finished dishes
- ◆ carrying out self-evaluation
- ◆ responding appropriately to others.

National Unit Specification: support notes (cont)

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Employability Skills

In addition to the vocational content, candidates should be encouraged to develop a positive approach to the employability skills identified by employers. These should be taught as an integral part of the Unit. Opportunities will arise while working in the professional kitchen to highlight the value of a positive attitude, good timekeeping, appropriate protective clothing and appearance, listening skills, working in a team, following instructions, a good sense of time and an awareness of food hygiene and health and safety legislation.

During this Unit, in addition to the specific vocational skills developed and assessed, candidates will have opportunities to develop the following employability skills:

- ◆ appropriate appearance*
- ◆ ability to work in a team*
- ◆ ability to follow instructions*
- ◆ awareness of health and safety and food hygiene procedures*
- ◆ confidence to seek feedback*
- ◆ showing respect and consideration for others*
- ◆ good listening skills*
- ◆ showing a positive attitude including:
 - a willingness to learn
 - an interest in working in the professional kitchen
- ◆ good time-keeping.

Achievement in a number of these employability skills (those marked with an asterisk*) will be clearly identified as a result of the evidence generated through the assessment activities for this Unit. There are opportunities in the Unit to develop the remaining skills.

The focus of the Unit is practical, and is based upon the candidate developing practical skills while interacting positively with colleagues.

Communication skills involved in colleague interaction will be developed and will include oral, verbal and non verbal methods.

In addition there will be opportunities during the Unit to discuss and develop the importance of positive attitudes, appropriate appearance, and the necessary employment skills required for working in the hospitality industry.

